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After Graduation, What Can I Do?

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ducts, manufacture of wall board from corn stalks and soybean uses.

On to Central Hall and the Industrial Science Department displays. The Psychology Department is having a movie of child study films. Apparatus for demonstration purposes will be set up and demonstration tests will be made. The English Department has the bulletin boards in the south end of the first floor filled with posters,

pictures, representative themes in freshman classes and creative writing classes.

Physics Open House is showing some new X-ray equipment, singing tubes, rotating flames, curved mirrors and no end of fascinating phenomena.

Bacteriology has its Thimble Theater; botany its tropical and aquatic plants, zoology and entomology its collection of foreign and American insects, birds

and other animals; geology its fluorescent minerals and fossils.

The Public Speaking Department is displaying its Theatre Workshop equipment used by the Iowa State Players and demonstrating speech recording. The library has a collection of rare books in the lobby, and exhibits of the development of corn and its uses in the faculty reading room.

After Graduation, What Can I Do?

To select a department for a major is no easy task. In the hope that these brief reviews of departmental work will prove helpful, The Homemaker prints the talks given by senior women every Monday morning over WOI.

IF you ever visited Iowa State College at Veishea time in the spring, you probably caught a glimpse of smartly-dressed girls on parade in the home economics building. These girls were majors in the Textiles and Clothing Department and were putting on a style show with clothes they had designed and fashioned themselves in classes throughout the year.

Lots of people consider themselves expert seamstresses if they can sew a straight seam on the machine, but there is more to it than that in college sewing classes. Here at Ames, we first learn in costume design classes how to choose wisely the garments we make before ever going into a sewing laboratory. We find out which colors are most becoming to our own individual selves. We can tell why a blue dress looks well on a blue-eyed blond but is unbecoming to an olive-skinned brunette. We know which lines are best suited to our figures and why plump people shouldn't wear large, bright plaids.

After we know what to wear, we then learn how to make it. And a textiles and clothing major doesn't have to run down to the department store and buy a new pattern every time she wants a new dress. After a course in beginning sewing, advanced students learn to create their own dress styles. The student models who walk across the stage at our spring fashion show wear as clever and good-looking clothes as any mannequin who treads the luxurious carpets of a Park Avenue salon.

But since most people want a job after a college education, a natural question is what kind of a position can one secure after majoring in textiles and clothing. Most of our graduates go into department stores, where they

work up to executive positions in merchandising. One may have to start by selling pins and spools of thread, but with the training she has had in college, she stays behind the counter only long enough to get experience.

Some of the girls go into personnel work in department stores. Others become stylists. Still others arrive at the top and become successful buyers with



trips to buying centers to purchase store merchandise. And a very few, such as the graduate who recently designed costumes for Warner Brothers movie stars, make a name for themselves in the dress design field.

—By Elizabeth Brann.

IF you know a person on Iowa State College campus who tells you that 12 pounds of cornstarch were used to thicken the 75 gallons of cherry mixture for the cherry pies sold during Veishea last year, you can be almost certain that she is an institution management major.

Institution management is that department of home economics which trains its students for work in the commercial foods field. The work is closely allied to that of the Foods and Nutrition Department, but because of the growing demand by the public for better restaurant, cafeteria, hotel, and club service, this department has been separated from the Foods and Nutrition Department to make it possible to emphasize the business aspect of this "foods game" and train women to fill this field.

Proof that the department is successful is apparent when one follows the activities of its graduates. They are

scattered from east to west and north to south, acting in various capacities, finding that they have a basic training adaptable to meet their particular needs.

Specifically might be mentioned the three graduates of just a few years back who are acting as food supervisors at the Harding establishments in Chicago, or the graduate who helped plan the menus for all Marshall Field's Tea Rooms. There is the assistant manager of a Texas college dormitory who is an institution management major; there are the two who are managing the Women's League which is the Michigan University Women's club at Ann Arbor; there is the food supervisor of the Pittsburgher Hotel in Pittsburgh; there is the graduating senior who started with Myron Green in Kansas City in the middle of March. And so others might be enumerated.

Realizing that theory needs more for survival than its own power, the department has met the situation by providing classes involving actual food preparation and service. A tea room is operated in Home Economics Hall which affords experience for the institution management major. A course called catering is required in which parties varying from formal dinners to simple teas are served. It was the catering class who served the Kaffee Klatsch during Farm and Home Week and made all those delicious German cakes. More recently they were seen in action, so to speak, at the tea for Thornton Wilder.

In order to come as close to the actual commercial situation as a college can, laboratory periods spent in work in the kitchens and dining rooms of our Memorial Union have been arranged. This gives the student an insight into management of large quantity cooking and serving in a variety of ways, because the service at the Union includes a soda bar, a cafeteria, regular dining room service, and a special party service.

—By Marian Reinke.